

Amuse-bouche

Deviled eggs (3 pieces)	9,9
Treat yourself with 30g or 50g of Royal Belgian Caviar ‘Platinum’ with this amuse +37/ 59 euros	
Headcheese ‘Seigneur de Vidaigne’ with mustard vinaigrette, chives and shallot	16
Fried squid rings with aioli and pimenton	17,9
Homemade Ibérico croquettes (3 pieces)	19
Cullata di Canossa ham (60 grams)	23

Menu’s

Grand Bulot

79

Taste spring in 3 delicious courses:

Egg cocotte: morels with farm egg, young broad beans, lava’s and morel jus

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Ray wing with capers, fresh lettuce and Belgian fries

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Tiramisu 'Bar Bulot' flambeed and finished at the table

Discover spring in the glass, 3 delightful wines specially selected for the Grand Bulot menu 29

Petit Bulot (Only at lunchtime from Tuesday to Saturday)

49

Seasonal classics In two refined courses (starter and main course)

***Menus are served for the whole table**

Starters

Timeless classics

Veal brain in a crispy crust with beurre noisette, capers and lemon	19
Homemade cheese croquettes 'Comté' (2 pieces)	19
Homemade croquettes with brown shrimp from Zeebrugge (2 pieces)	27
Brioche with smoked eel, sweet and sour beetroot, apple and grated foie gras	29

Spring suggestions

Toast vitello tonnato	19
Salmon tartare with cucumber, dill oil and champagne jus	27
Tomato with hand-peeled Zeebrugge shrimps	28
Asparagus Flemish style	26
Asparagus Flemish style with hand-peeled Zeebrugge shrimps	39
Egg cocotte: morels with farm egg, young broad beans, lava’s and morel jus	32

Our classics with Royal Belgian Caviar ‘Platinum’

Potato ‘Moscovite’ with Champagne jus

With 30g of Royal Belgian Caviar ‘Platinum’ 59

With 50g of Royal Belgian Caviar ‘Platinum’ 89

Mains

Timeless classics

Cod brandade with poached farm egg, mousseline sauce and Zeebrugge brown shrimps Treat yourself with 30g or 50g of Royal Belgian Caviar "Platinum" with this dish +37/ 59 euros	34
Hand- cut steak tartar 'Bar Bulot', from the bavette of West Flemish beef with fresh lettuce	29
Skirt steak à l'échalote deluxe' with red wine sauce, fine champagne and melted foie gras	37
Tournedos of dry aged Holstein with green pepper sauce, lovage, and fresh lettuce	45

Spring suggestions

Veal tongue in Madeira sauce	29
Farm chicken with morels, young carrot and vin jaune sauce	39
Ray wing with capers and fresh lettuce	38
River eel in green sauce	39

Our classics to share with 2

Vol-au-Vent with Bresse chicken, veal sweetbreads, brown shrimps and mousseline sauce	47 pp.
Ribeye steak from 'Berugi' beef, grilled over charcoal, served with green peppercorn sauce, lovage, and crispy lettuce	49 pp.

Berugi (Japanese for Belgium) offers 100% Belgian beef sourced from dairy cows.

This selection includes Holstein and Jersey cows from our own land, ensuring an authentic and flavorful experience.

Choose your favorite potato preparation

Belgian fries	5,9
Mashed potatoes	5,9
Homemade potato croquettes	5,9
New potatoes with parsley	5,9

Desserts

Café glacé	12
Tiramisu 'Bar Bulot' flambéed and finished at the table	13
Raspberries with samba tea jelly, crumble and almond cream	14
Moelleux 'Snickers' style' with bitter chocolate, vanilla ice cream, peanut and salted caramel	15
A la minute churned ice cream with vanilla from Tahiti, whipped cream and hot chocolate sauce	16
Crêpes Suzette 'Bar Bulot' with vanilla ice cream	16

Feel like something stronger?

Irish coffee / Italian coffee / French coffee / Baileys coffee	13
Espresso Martini	15

... or ask for our digestif menu!